

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	11 DAY	November монтн	2022 YEAR
Requested by:	Alejandra Zepo		ct Operations Coordinator оsітіом
Transmitted by:	ICE Denver Fi	eld Office Executiv	ve Review Unit
Were electronic files sen Yes ✓	t? No 🗌		
How many people are continuation of people current	, ,	•	
FORMAL COUNTS: 2	.8 V. A.		
How many people were	most recently	formally counted	l in this facility?
Number of people most re	ecently formally	counted in the fa	cility: 802
How many people forma  Female: 100  Male: 702  Nonbinary: 0  Prefer not to say: 0		this facility ident	ify as the following gender?



How many people formally counted in this	facility identify as trans	sgender?
Number of people that identify as transge		0
How many people were brought into the		
		$\neg$
Number of people brought into the facility	y this week: 101	
How many people have left the facility thi	s week?	
Number of people who left the facility this	s week: 77	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	es: unknown	
Moved to another facility: unknown		
Other : unknown	Ī	
How many people are currently being ho	used in the Annex?	
Number of people who are being housed in	n the Annex: 277	
<i>Male:</i> 178		
Female: 99		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
Individuals Housed in GEO Facility:	this week :	<b>3/30/2020:</b> 915
ICE Detainees:		1239
	4	
ICE Employees:	0	2
GEO Employees:	1	269
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🗸	No $\square$	
Daily Foods Production Service Records:	$\Box$	
Yes ✓	No	
Temperature Logs:  Yes ✓	Ma 🗍	
Law and Leisure Library Logs:	No 🗀	
Yes $\checkmark$	No 🗌	
Medical Staffing Update:		
Yes 🔽	No	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

### **SUPPLEMENTAL NOTES:**

The request for information was made on November 9, 2022. Electronic files were received on November 10, 2022. The population counts are current as of 11/9/22.

#### Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

#### Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 8 RN's \*
- 7 LPN's \*
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 11/8/22.

(\*) denotes a change in staffing level from the previous week.

### <u>Temperature Checks:</u>

Logs provided, see attached documents.

### <u>Law Library:</u>

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from two (2) people to twenty-three (23) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 11/4/22.

### COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case among GEO staff. They reported four (4) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 11/9/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 11/10/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 11/14/22. The federal holiday on Friday, November 11th, meant that ICE compiled their report on the next business day. This is the same ranking the facility had the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
  - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
  - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.



Time: 1945 Time: OHOO (AM) **MONDAY** Cycle 5 Date: 10-31-22 Comments PM AM Shift Checklist Yes No Yes No 1 All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PB fruit milk coffee Jelly sugar bismarg oat scrm PRODUCTION SHEET Menu Items cuit meal eggs 38 PLE PIT M RT 187 198 Temperatures Breakfast brea tea spinfruit lett bun mayo Pinto rice Beef Menu Items d beans must patty ach -38 RT RI PET 175 185 192 RT 96 Temperatures Lunch drink Mac fruit salad cake corn beans car marg T Ham peas Menu Items chees bread Mac rots 1750 RT 40 STIP 195 40 40 DI 188 Temperatures Dinner If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE 56 Breakfast Temperature according to manufacturer's specifications Lunch and chemical agent used in Final Rinse 155 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F **Temperature POT and PAN SINK** Breakfast 20 Final Rinse Temps determined by chemical agent used 8 Lunch 115 Dinner 120 Walk-Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35-40 F in or below 35-40 F -5,4 AMRecord temperatures, Freezer and Walk-ins 383 -5.6 Record temperatures, Freezer and Walk-ins PM Store Rm Spice Room Temperature 45-80 DRY STORAGE AM Record temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas PM **AM** Water Temps in sink H 120

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

1/01/22 PATH



		<del>-</del>								10	N)		
Cycle 5	Date: /	1-27	Tues	day					M Ti	me: 19	W F	PM	
	ift Checkli		AN	1	PN	11	Comm	ents					
	int Chouse		No	Yes	No	Yes							
All areas secure,	no evideno	e of theft		6	736 L							-	
Workers reported	d to work, I	no open sores,		4		//							
fever, cough, s	hortness of	breath, chills,		1		1	/						
no skin infe	ction, and	no diarrhea		~	1	1/							
Kitchen is in goo	od general a	ppearance		V		/.	L					_	
All kitchen equip	ment opera	ational & clean		4	4	A							
All tools and sha	rps invento	ried							-				
All areas secure,	lights out,	exits locked					0.1:			coffe	milk	PB	
PRODUCTION S	SHEET	Menu Items	cereal	pan cake	syrup	T- ham	fruit	marg	sugar	e			
		Tomanorotures	2+	150	RT	155	RT	34	RT	RT	38	RI	
Breakfast		Temperatures Menu Items	fidelo	meat sauce	car rots	dres- sing		garl bread	cake	sauce	tea	chee se	brd
			11-00		155	RF	PI	NA	RT	61	RI	14	622
Lunch		Temperatures	Ck frd	gravy		gr	salad	dress	roll	drink	mar	fruit	PB
		Menu Items	steak			bean		-ing	DI	PT	g 40	DT	127
Dinner		Temperatures	170.5		H9.6		40	40	Rinse	-	If Ne		
DISH MACHIN	NE				mpera		Wash				HITTO	caca	
Temperature accordin	g to manufactu	rer's specifications			Breakf		165		16				
and chemical agent us	ed in Final Rin	ise			Lunc		160	5		59	lou	o der	nn
					Dinne		Wash 1		Rinse I			zer-200p	
POT and PAN	SINK				mpera				115				
Final Rinse Temps de	termined by ch	emical agent used		]	Breakf		120				7	opph opph	
	and the second second				Lunc		190		12				1
					Dinne	er	129		12		SC	Walk-	
FREEZER and	WALK-II	V	Те	mpera	ture		Freezer or belo		Walk-ii 35-40 I			35 – 4	
	Erosz	er and Walk-ins			F	AM	-7.4	IF	34.			36.	F
Record temperat	ures, Freez	er and Walk-ins				PM	-8	5	37.			39.	2
Record temperat	Record temperatures, Freezer and Walk-ins  DRY		Tempe	erature	45-8	0	Spice	Room	Store l	Rm			]
CTOD A CE	L	/17.1								_			-
STORAGE  Record temperat	ures Dry S	torage Areas			1/2-0	AM_		60	70			-	
Record temperat	Record temperatures Dry Storage Areas				, I	PM		69	6	4		-	
Kecolu temperat	Record temperatures, Dry Storage Areas  Hot- Water Temps in sink		A	M		M						-	
Hot- water lei	nhe meant		12	5		5		-1-					
			A			1			. 1				

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

11/2/12 DATE



Time: 03111 AM Time: 1841 PM Data: //- 2 22 Wednesday

Cycle 5 Date: /	1-2-22 We	dnesday	y		1	ime: 0	10 1	AIVI I	ime:	0411	I IVA							
Shift Chec		Al	M	Pl	M	Com	nents					-						
		No	Yes	No	Yes													
All areas secure, no evid	ence of theft		V															
Workers reported to wor			U		X													
fever, cough, shortness	of breath, chills,		V	1	7													
no skin infection, ar			C	<u> </u>	4													
Kitchen is in good genera	al appearance		0		7													
All kitchen equipment of			0		7													
All tools and sharps inve			V		X													
All areas secure, lights of	ut, exits locked	L I			X			_										
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis- cuit	marg	sugar	coffe e	milk	fruit	chee							
Breakfast	Temperatures	170	160	160	KT	RT	RT	RT	36	RT	RS							
-	Menu Items	Tahitia chicken	rice	gr beans	salad		dress -ing	corn bread	marg	tea	dice ck	frt						
Lunch	Temperatures	180	150	170	38	165	RT	RT	QT.	RT	170	FT						
Menu Items		Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	S						
Dinner	Temperatures	189	175	17/1	BT	185	BT	40	40	BT	RT							
DISH MACHINE	1011150100000	/ • /	mperature		Wash 150+		Rinse180+		If Needed									
Temperature according to manufa	cturer's specifications			Breakfa		154		160		Law Temp		ρ						
and chemical agent used in Final														Lunch		re		
											r	150	9	16	/	lau	Ten	1
POT and PAN SINK			Tei	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	zer-200p	pln						
Final Rinse Temps determined by	chemical agent used			Breakfa		115		117	N/	200 P		- M						
				Lunch	1	118		12		70	Dep	M						
				Dinne	r	116		121		20		m						
FREEZER and WALK-	IN	Ter	npera	fure		Freezer	0	Walk-ir	1		Walk-	in						
FREEZER and WALK-		102	nporu			or belov		35-40 F			35 – 4							
Record temperatures, Free	ezer and Walk-ins			A	M	-6.	of	34.	2 F		37.	25						
Record temperatures, Free				P	M	7	2	37:			38.	<u>ح</u>						
	DRY	Temper	ature	45-80		Spice R	Loom	Store R	km									
Record temperatures Dry	Storage Areas			<b>O</b> A	М	70	)	62	)									
Record temperatures, Dry				7' P		70	>	60 70										
Hot- Water Temps in sir		AN	1	PI														
HOL WATER LEMIPS IN SH		12		11/1														

Signature, Cook Supervisor (AM)

11/3/2Z

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20



	~ 10		n CF	A W 7		u car		AM 7	Cimos /	200	PM	
	1-3-22	THU	RSD	A Y PN			roo	AIVI	Time: /	100	I IVI	
Shift Check	clist	-			Yes	_	HOHES					
	21.0	No	Yes	No	X							
All areas secure, no evide	nce of theft		5	-	7	-						
Workers reported to work	, no open sores,	-	V		7	-						
fever, cough, shortness	of breath, chills,		1		7	_						
no skin infection, and			X		7.	-						
Kitchen is in good genera	appearance	X	` ^		7	ľ						
All kitchen equipment ope	erational & clean	Xae	8		7—							
All tools and sharps inven	toried		Υ,		4_							
All areas secure, lights ou	t, exits locked		- 0 -		×	_	-		coffee	milk	ogg	fruit
PRODUCTION SHEET	Menu Items	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	corree	IIIIIK	egg	
D 1.C.	Temperatures	198	175	RT	185	RT	38	BT	nt	38	38	R
Breakfast	Menu Items	fajita	grill	Span	refrd		salsa	salad	dress	cake	tea	fruit
	Mena mems	meat	onion	-	bean	M			-ing			0
7	Temperatures	195	170	192	197	RT	Rt	38	RT	BT	PT	-rc
Lunch	Menu Items	Turkey	slice	Mac		mus	corn	bread	drink	lett	bro	fruit
	Mena items	salami	chees	salad		tard	salad			onio	cco	
Dinner	Temperatures	40	40	40	ROT	40	40	AT	RT	40		RT
DISH MACHINE		/		mpera	ture	Wash	150+	Rinse		If Ne		
Temperature according to manufac	turer's specifications		H	Breakfa	ast	150	Ĵ	100	,	100	James	ρ
and chemical agent used in Final R				Lunch	ı	15	र्ह	110		1000	fer	<b>b</b>
				Dinne	r	159	7	130		J J		1
POT and PAN SINK			Te	mpera	ture	Wash	110 F	Rinse 110 F		Sanitiz		
Final Rinse Temps determined by	chemical agent used		E	Breakfa	st	12	0	118		200,00		
				Lunch	1	110	1	119		200	Spp	
				Dinne	r	12	)	119		20	2/2	Rm
TOTAL ANALY	IN .	То	mpera	ture		Freeze	r 0	Walk-ir			Walk	
FREEZER and WALK-	LIN	10	mper a	ture		or belo	w	35-40 F			35 – 4	40 F
	4 447 11 1			A	M	- 4	9	39	5		3	ż
Record temperatures, Free	zer and Walk-ins				M	-7		39			38	7
Record temperatures, Free		Tempe	ma4****				Room	Store R				
DRY		1 empe	rature	43-00	'	Opice	100					
STORAGE	Stange Arons			A	М	70	)	70				
Record temperatures Dry	Record temperatures Dry Storage Areas				M		9	70				
Record temperatures, Dry		Aì	\ <u>/</u>	-	M							
Hot- Water Temps in sin	K	130		_	D							
		100	0	110				,				

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

11/4/2Z



Time: 1900 Time QATOAM FRIDAY Cycle 5 Date: // PM Comments Shift Checklist AM No No Yes Yes All areas secure, no evidence of theft Workers reported to work, no open sores, V fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked coffe milk PB **Sugar** eggs bisfruit marg gravy grill PRODUCTION SHEET Menu Items cereal ON e cuit pota 170 Temperatures Breakfast chees fruit pudd bismarg Ck stir corn peas Menu Items -ing cuit fry 185 Temperatures 180 R Lunch ketch egg Menu Items grill Pinto cole tuna salad -up beans slaw salad poto 40 PT 40 1801 1831 40 DI Temperatures Dinner If Needed Rinse180+ Wash 150+ **Temperature DISH MACHINE** Temperature according to manufacturer's specifications Breakfast Lunch and chemical agent used in Final Rinse Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** LOPPW Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner 110 Walk-in Freezer 0 Walk-in **Temperature** FREEZER and WALK-IN 35 - 40 For below 35-40 F **AM** Record temperatures, Freezer and Walk-ins 380 PM -10.1 Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM PM Hot- Water Temps in sink

Signature, Cook Supervisor (MM)

FOOD SERVICE MANAGER DAT

11/7/27 DATE /27



Cycle 5 Date: / l	-5-22	SAT	URD	AY	Ti	ime:O	OVA	M Ti	me:   Z	30	PM_	
Shift Check		Al	M	PN	1	Comn	nents	_				
Sint Check	1150	No	Yes	No	Yes							
All areas secure, no evider	nce of theft		X		X							
Workers reported to work	no open sores,		X		×							
fever, cough, shortness of	of breath, chills,		X		¥							
no skin infection, and	l no diarrhea		X		Y	-					_	
Kitchen is in good general			X	X								
All kitchen equipment ope	erational & clean	X		X		7						-
All tools and sharps inven	toried		X		Y	1						
All areas secure, lights our	t, exits locked		Mary .		X	<u> </u>	11.		coffe	suga	milk	frt
PRODUCTION SHEET	Menu Items	oat	scrm	T-	jelly	cinn roll	bis-	marg r	e	r	HILL	1,10
		meal	egg	ham			Chit	-			38	RT
Breakfast	Temperatures	196	190	190		RT	RT	38	RT	RT	brea	
	Menu Items	ckn	Pinto	gr	lett	pota	onion	bun	grill chees	tea	d	
		patty	beans			salad	21	br	165	RT	BT	1
Lunch	Temperatures	195	198	189	36		36	cake	drink	brea	jelly	PB
	Menu Items	Salis	pota	cabb	mix	roll	marg	Care	GIMK	d	10117	1.2
		steak	MAIN	-age	veg	n	40	AT	RT	BT	BC	RT
Dinner	Temperatures	1778	192	172	176	K		Rinse		If Ne	the same of the sa	.,
DISH MACHINE				mpera		Wash		12			vten	~
Temperature according to manufac	turer's specifications		<u>l</u>	3reakfa		15		12=			fen	0
and chemical agent used in Final R	inse			Luncl		150	9	100	0		ten	ap
			-	Dinne		Wash I	10 F	Rinse l	10 F		zer-200p	
POT and PAN SINK				mpera				11			Oppm	
Final Rinse Temps determined by	chemical agent used		l	Breakfa		12	0	120		240	pp	
				Lunch		12	0	1110	2	100	17	
				Dinne	r	1/	1	Walk-ii	1	200	Walk-	in
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or below		35-40 I	1		35 – 4	
						01 0010					70	
Record temperatures, Free	ger and Walk-ins			A	M	-6	.2	33			38.	
Record temperatures, Free	ezer and Walk-ins				PM	-1.	7	37.			37-1	+-
Record temperatures, Free	DRY	Tempe	rature	45-80	)	Spice !	Room	Store l	Rm			1
STORAGE												
Record temperatures Dry	Storage Areas				M	7		70				
Record temperatures, Dry				M	7	0	70					
Hot- Water Temps in sink			M		M							
Hot water rembornan		131	6.2	131								
**************************************							1-	d	11 4	5	77.	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER



Cycle 5 Date: /	1-6-22	SUN	DAY	7	Ti			M Ti	ime: 8	39	PM	
Shift Check	list	AN	<b>A</b>	PN	1 ,	Comn	nents				-	
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		X		Y							
Workers reported to work	, no open sores,		X		7							
fever, cough, shortness	of breath, chills,				4_							
no skin infection, and	d no diarrhea		K		7							
Kitchen is in good genera	appearance		(		4	-			•			
All kitchen equipment ope	erational & clean	X	V	Y		•						
All tools and sharps inven	toried	The state of the s	~		7_							
All areas secure, lights ou	t, exits locked			D)	X		cake	sugar	coffe	milk	Bran	PB
PRODUCTION SHEET	Menu Items	cream	scrm	Bk	tort -ills	salsa	Cake	Sugai	e	minc	flks	
		rice	egg	saus	-1115	08	121	RT	RT	38	RT	K
Breakfast	Temperatures	197	189	180	151	121	, ~	bread	10	tea	fruit	1
	Menu Items	turkey	pota	cole slaw	lett	onion	mayo must	bicad	)	lou	1	1
		bologna	-	Slaw	7/	01		RI	-	RT	BI	1
Lunch	Temperatures	36	37	51	360 hom	36 salad	dress	tort	drink	cake	Beef	frt
	Menu Items	Red	Polis	rice	hom iny	Salau	-ing	-illa	dimik	June	patty	
		beans	sausg	170		40	AT	N-	AT	RT	176	
Dinner	Temperatures	13-3	179	)78	181	Wash		Rinse		If Ne	Name and Address of the Owner, where	
DISH MACHINE				mpera		wasn	7	MA	2112	76	sten	
Temperature according to manufac				Breakfa		126		4/20		100		-
and chemical agent used in Final R	inse			Lunch Dinner		135		127			u te	mb
			(11)	mperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppn		
POT and PAN SINK	on experience of the SM of the SM of			_		17	7	17	7		SPAN	
Final Rinse Temps determined by	chemical agent used		1	Breakfa		15/		118		2000		04
				Lunch		12	$\frac{\circ}{7}$	1	a	20	n p	\ h
				Dinne	I	1 4	1	Walk-it		-61	Walk-	2 <i>/(</i> /) in
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or belov		35-40 F	15.141		35 – 4	
						Or belo						
Record temperatures, Free	zer and Walk-ins		-	A	M	14.	G	36.			36	./
Record temperatures, Free	zer and Walk-ins			I	PM	-7.	2	35			39.	1
Record temperatures, ricc	DRY	Tempe	rature	45-80	)	Spice I	Room	Store F	Rm			
STORAGE	D/ALE											
Record temperatures Dry	Storage Areas			A	M		0	10	)			
Record temperatures Dry	Storage Areas			P	M	7	6	71	2			
	ecord temperatures, Dry Storage Areas		M	P	M							
Hat Water Tomne in sin	k	<i>[</i> 3.1	V.L		177							
Hot- Water Temps in sin	k		5.3	12								

Signature (sok Supervisor (AM)

FOOD SERVICE MANAGER

11/7/22

Signature, Cook Supervisor (PM)

NF-6-2-20

### GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2	68.42 71.91 
A-3 A-4	71.60
B-1 B-2 B-3 B-4	71.91 72.70 65.41 72.70
C-1 C-2 C-3 C-4	71.91 72.50 68.31 68.11
E-1 E-2	68.11 67.21
D-1	
ISOLATION	67.91
PATIENT ROOM	67.61
INTAKE/RECEIVING Tank Temp S-12	69.21 0.00
Present Value BOILER-3	123.47

Universal Input[1]
LAUNDRY ROOM MAU-2 and BOILER-4
Universal Input[13]

168.72



## Temperature Log South Building

11901 East 30th Street Aurora, CO 80010

195 Aurora Detention Center

Secure Services

Date: Monday November 97, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
19-22	South-A	Un ollu			
1	South-B	69.7 69.5 70.1	104.1		
$\top$	South-C	69.5	104.2		
	South-D	70,1	104.1		
	South-E	69.7	104.2		
	South-F	undap	ed		
T	South-G	6 8 . 9 70. 9 70.5 mm	1041		
	South-L	70.9	oliped	1:	
	South-M	705 1001	occupied		
	South-N	Unocci	pien		
	South-X	71.5	0112p.ed		
	South-Y	70,0	104,1		
	South-Z	68.1	104.1		
	South SMU	Vnaclup	A		
	South SMU Shower				N/A
$\dagger$	MED ISO- Room 1	71.3	104.1	N/A	N/A
+	MED ISO- Room 2	71.3	104.1	N/A	N/A
	MED ISO- Room 3	71.2	104.1	N/A	N/A
$\forall$	MEDICAL	N/A	N/A		

PRINT:	

5 cun Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



## Monday, Nov. 97, 2022 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Showe:
1-9-22	A-1	68.4	104.2						
	A-2	71.9	104.1						
	A-3	70.8	104.1						
1	A-4	71.6	1042						
	B-1	71.9	104.2						
	B-2	72, 7	104.3						
	В-3	68,1 727	104,3						
	B-4	72 7	104.4						
	C-1	71.9	104.9						
	C-2	72.5	104.4						
	C-3	68.1	1043						
	C-4	68,1	104.3						
	D-1	68.5	104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	69.1	104.1				N/A	N/A	N/A
	E-2	67.2	1041						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
<b>V</b>	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:	Scan	Hanson			SIGN:	_		
Write Legil	bly							
Medical Sh	owers Ten	nperature	Log					
			Name:				Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
	68.1	68:0	68.5	68.1	68.9	68.1	68.3	68.7
Air:	08.1		-			1044	104.3	1044
Water:	109.3	104.4	104.4	104.3	104,3	104.9	101.5	- F1
- Femneratur	o Taken wit	h a Fluke M	Iod 52 Digit	al Thermo	meter			